

ServSafe

A Food Safety Course of the National Restaurant Association

About the Course

This 16-hour management course was developed by The National Restaurant Association Educational Foundation.

The course provides instruction on:

- Contamination and food-borne illness
- Purchasing and receiving safe foods
- Food storage
- Protecting food in preparation and service
- Principles of a HACCP System

At the conclusion of the class, participants take a certification exam.

This certification course is for:

- Managers of foodservice operations for hotels, restaurants, schools, clubs, institutions
- Food and beverage managers
- Catering managers
- Chefs
- Dietary managers

Health Department Requirements

During an evaluation and upon request, the Virginia regulations governing foodservice establishments require that a knowledgeable person be in charge of permitted facilities during all hours of operation. Operators shall demonstrate this knowledge by showing proof of passing an exam from an accredited, nationally recognized program such as this one or by correctly answering questions regarding food safety either orally or in writing. The exam certificates should be posted in the facility and shall remain valid for 5 years past the exam date.

The Charlottesville/Albemarle County Cooperative Extension complies with the terms of the ADA. If you are a person with a disability and require any auxiliary aids, services or other accommodations for a workshop, meeting or event, please discuss your accommodation needs with Viola Holmes, Extension Agent 434-872-4580 within 5 days of the event.

Course fees include textbook and exam

- \$104/Individual
- \$88/Person with a group of 12 or more

Register early to avoid \$20 late fee

Registration Information

- Complete and return the enclosed form with your check or credit card payment.
- **Full payment required** with application.
- A receipt confirming registration will be mailed to you.

Refund Policy

- Cancellations and refunds permitted through the day before the first day of class.



Virginia Cooperative Extension



THE NATIONAL FOOD SAFETY CERTIFICATION PROGRAM

*An Outreach Service of Virginia Tech
A Certification Course for Foodservice*

Viola F. Holmes MS, RD

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